



Ingredients:

- 4 medium potatoes, cubed
- 2 medium carrots, coarsley chopped
- 2 celery ribs, chopped
- 1 cup chopped onion
- 3/4 cup chopped green pepper
- 2 lbs fresh bratwurst links, cut into 1-inch slices
- 1/2 cup chicken broth

1 tsp salt
1 tsp dried basil
1/2 tsp pepper
2 cups half-and-half cream
3 tsp cornstarch
3 tsp water

Directions:

In a slow-cooker, combine the potatoes, carrots, celery, onion and green pepper. Top with the bratwurst slices. Combine the broth, salt, basil, and pepper; pour over top. Cover and cook on low for 7 hours or until vegetables are tender and sausage is no longer pink.

Stir in cream. Combine cornstarch and water until smooth; stir into stew. Cover and cook on HIGH for 30 minutes or until gravy has thickened.

Serves 8